



## ANG THONG



TOURISM AUTHORITY OF THAILAND  
PHRA NAKHON SI AYUTTHAYA OFFICE  
Si Sanphet Road, Amphoe Phra Nakhon Si Ayutthay  
Phra Nakhon Si Ayutthaya 13000 Thailand  
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# ANG THONG

## Introduction

Ang Thong is a small province located on the bank of the Chao Phraya River having an area of 968 square kilometers. It is a basin. Having much rain during the rainy season. Ang Thong is only 108 Kilometers along the Asian Highway from Bangkok. It is administratively divided into seven Amphoe: Muang Ang Thong, Chaiyo, Pa Mok, Pho Thong, Sawaengha, Wiset Chai Chan and Samko.

## Tourist Attractions and Places of Interest:

### Wat Chaiyo Worawihan (วัดไชโยวรวิหาร)

This monastery, located 10 kilometers from Amphoe Muang, houses Phra Maha Phuttha Phim which is in the attitude of meditation. It was built by Somdet Phra Phutthachan (To Phrom Rangsi) of Wat Rakhang during the reign of King Rama IV. This Buddha image is highly respected by inhabitants of Ang Thong Province and the neighbouring provinces especially for those who collect small Buddha images. They have the in-depth knowledge that the amulets called "Somdet Wat Chaiyo" are very popular and very difficult to be found.

### Wat Phra Phuttha Saiyat Pa Mok

(วัดพระพุทธไสยาสน์ ป่าโมก)

This monastery is a royal grade monastery (Wora Wihan) located at Amphoe Pa Mok, 18 kilometers from Amphoe Muang. There is a very old Reclining Buddha Image which is 22.58 meters long. It is found in the royal record that King Naresuan also stopped over to convene his troops and pay homage to this Reclining Buddha prior to leading the army to fight The Crown Prince of Burma.

### Reclining Buddha of Wat Khun Inthapramun

(พระพุทธไสยาสน์ วัดขุนอินทประมูล)

This 50 meters Reclining Buddha is housed in Wat Khun Inthapramun, Amphoe Pho Thong, seven kilometers from the township. The monastery is located in the open air of the rice fields having no roof due to the Wihan housing the image being in ruins. In front of this image lies a statue of a man who, according to the legend, is Khun Inthapramun, a revenue officer who secretly took away the official money to enlarge the original 40 meters construction of the image. When the king heard about that and interrogated him where-from he obtained the money he did not answer and was whipped to death, thus originating the name of this monastery as Wat Khun Inthapramun.

## Transportation & Services

Direct non-air conditioned bus leave every 20 minutes from the Northern Bus Terminal on Phahonyothin Rd. (Tel.2710101-5), starting from 05.30 a.m. - 18.30 p.m. (2 hrs.). The Fare is 29 baht.

## Restaurant

(Area Code : 035)

1. **Rom Sai**  
Highway Rd. Tel.611344
2. **Tee Phochana**  
Angthong-Pothong Rd. Tel.611226
3. **Au-Kao**  
Angthong-Pothong Rd. Tel.611204
4. **Sombat Phochana**  
Angthong-Pothong Rd. Tel.611003
5. **S. Star Cafe**  
Noparat Market Thesaban 11 Rd.
6. **Rung Rot**  
Angthong-Viset Chaichan Rd.
7. **Ko Heng**  
Angthong-Suphanburi Rd.

## Accommodation

(Area Code : 035)

1. **Ang Thong Hotel & Bungalows**  
60 Angthong-Suphanburi Rd.  
Tel.611767-8, 611667 Bkk.Resv.  
Tel.2792434, 2792757  
฿ 200-1,000 28 Bungalows ฿ 180-300
2. **Bua Luang**  
1/15 Ayutthaya-Angthong Rd.  
Tel.611116, 611800 ฿ 100-350
3. **Suwaphan**  
6 Soi 1, Sapsin Rd.  
Tel.611588 ฿ 70-100
4. **Siam Inn**  
41/2 Tambon Banit  
Tel.612017 ฿ 240-340

## General Information

Tourist information can be obtained from the temporary TAT. Phra Nakhon Si Ayutthaya Office on the Si Sanphet Rd., Amphoe Phra Nakhon Si Ayutthaya.  
Operating : are 08.30-16.30 Tel.(035) 246076-7  
FAX (035) 246078

## **Banks**

(Foreign Exchange : Area Code 035)

### **Bangkok Bank (Ang Thong Branch)**

Thesaban Sai 2 Rd. Tel.611279

### **Krung Thai Bank (Ang Thong Branch)**

Thesaban sai 2 Rd. Tel.611720

### **Thai Farmers Bank (Ang Thong Branch)**

Thesaban Sai 2 Rd. Tel.611306-7

### **Saim Commercial Bank Ltd. (Ang Thong Branch)**

Thesaban Sai 2 Rd. Tel.612391

### **Bangkok Metropolitan Bank Ltd.**

(Ang Thong Branch)

Ang Thong-Pho Thong Rd. Tel.611099,

611100,612310-3

### **Si Nakhon Bank Ltd. (Ang Thong Branch)**

Ketwan Rd. Tel.611188, 612121, 611197

### **The Union Bank & Bangkok Ltd.**

(Ang Thong Branch)

Thesaban Rd. Tel.611515, 611334

## **Useful Address**

(Area Code : 035)

### **Police Station (Emergency)**

Thesaban Sai 1 Rd. Tel.611182

### **Ang Thong Hospital**

Thesaban Sai 6 Rd. Tel.612151, 611520

### **City Hall**

Thesaban Sai 1 Rd. Tel.611235

### **Bus Terminal**

Pho Phraya-Ang Thong Rd. Tel.611202

### **Post Office**

Thesaban Sai 10 Rd. Tel.611071



## Some Useful Thai Phrases

English	Thai
Good morning, Good evening Good afternoon, Good night	Sawaddi สวัสดี (to be polite, a man would say 'Sawaddi krap' a woman would say 'Sawaddi ka')
Hello, Good-bye	Khun คุณ
Mr. Miss, Mrs.	Chai ใช่
Yes	Mai or Plao ไม หรือ เปล่า
No	Khun sa baidi ru? คุณสบายดีหรือ
How are you?	Sa bai di. สบายดี
Very well. Thank you	Khopkhun ขอบคุณ
Thank you	Khopkhun. ขอบคุณ
I am going to.....	Chan cha pai. ฉันจะไป
How much do you want?	Khun tong Kan tao rai? คุณต้องการเท่าไร
Too much	Mak pai มากไป
Too expensive	Phaeng paiแพงไป
Any discount?	Lot ra-kha noi dai mai? ลดราคาหน่อยได้ไหม
Understand?	Kao chai mai? เข้าใจไหม
I don't understand	Chan mai kao chai. ฉันไม่เข้าใจ
Please speak slowly	Prot put cha-cha โปรดพูดช้า ๆ
not expensive	Mai Phaeng ไม่แพง
No, I won't go	Chan mai pai. ฉันไม่ไป
Please drive slowly	Prot khap cha-cha โปรดขับช้า ๆ
Please be careful	Prot ra-wang โปรดระวัง
Turn to the right	Liao khwa เลี้ยวขวา
Turn to the left	Liao sai เลี้ยวซ้าย
Drive straight on	Khap trong pai ขับตรงไป
Slow down	Cha-Cha ช้า ๆ
Stop	Yut หยุด
How much is this?	Ra-kha tao rai? ราคาเท่าไร
Please wrap it for me	Ho hai duai ห่อให้ด้วย
I'm sorry	Chan sia chai. ฉันเสียใจ
Excuse me, pardon me	Kho thot ขอโทษ
Very good	Di mak ดีมาก
No good	Mai di ไม่ดี
Good Luck	Chok Di โชคดี
Plase	Karuna or Prot กรุณา หรือ โปรด

## Numbers

English	Thai	English	Thai
1,2	Nung, Song	25	Yi-sip-ha
3,4	Sam, Si	30	Sam-sip
5,6	Ha, Hok	40	Si-sip
7,8	Chet, Paet	50	Ha-sip
9,10	Kao, Sip	60	Hok-sip
11	Sip-et	70	Chet-sip
12	Sip-song	80	Paet-sip
13	Sip-sam	90	Kao-sip
14	Sip-Si	100	Nung Roi
19	Sip-kao	400	Si Roi
20	Yi-sip	600	Hok Roi
21	Yi-sip-et	1,000	Nung Phan
22	Yi-sip-song	10,000	Nung Mun

## THAI FOOD

Thai food is well known as being hot and spicy. What makes Thai Food so hot? Chillies, for one thing.

**Phrik Lueng** is the hottest chillie around despite its lovely yellow-orange colour. **Phrik Khi Nu** is also potent and Phrik Yuak and **Phrik Chi Fa** are relatively mild. **Phrik Thai** (pepper) is a common flavouring.

There are also several important spices. Coriander leaf is sprinkled on everything; coriander root is combined with garlic and peper to flavour meats. In southern Thailand, turmeric is much used, while many forms of ginger are used with duck, meats, vegetables and soups.

Other highly popular spices include lemon grass-used extensively in Thai soups and certain salads-basil and vinegar.

Then, too, there are mint, basil, cardmon and pandanus.

A number of basic sauces accompany most meals-these include shrimp paste, fish sauce (the essential Thai salt substitute) and tamarind sauces which can make the blandest food taste simply astonishing.

Rice is the mainstay of every Thai meal which commonly comprises five or six dishes of curry, soup, omelette, vegetables, fish and the like.

## LIST OF THE DISHES

### CURRY DISHES

KAENG MAT SA MAN (แกงมัสมั่น) a rich beef curry with peanuts Not Spicy.

KAENG KA RI (แกงกะหรี่) a mild flavored Indian type curry made with potatoes and chicken (sometime other meats are used).

KAENG KAI (แกงไก่) chicken spiced ragout.

KAENG NUA (แกงเนื้อ) meat spiced ragout.

KAENG PLA DUK (แกงปลา) cat fish spiced ragout.

KAENG SOM (แกงส้ม) fish and vegetable ragout.

PHANAENG KAI (ผัดผงไก่) chicken dry curry.

TOM KHA KAI (ต้มข่าไก่) chicken with galangale in coconut soup.

### SOUPS

KAENG CHUT (แกงจืด) a mild flavored soup made of vegetables and shrimp, chicken and pork.

KAENG CHUT WUN SEN (แกงจืดวุ้นเส้น) the same as KAENG CHUT added with shredded jelly.

TOM KHLONG (ต้มโคลง) salted fish boiled with tamarind and onions.

KAENG LIANG (แกงเลียง) a typical Thai style soup of vegetables.

TOM YAM (ต้มยำ) a chili hot and sour soup made with either pork, shrimp, beef, chicken, or fish.

KHAO TOM MU (ข้าวต้มหมู) a mild rice soup flavored with pork.

KHAO TOM PLA (ข้าวต้มปลา) a mild rice soup flavored with fish.

KHAOTOM KUNG (ข้าวต้มกุ้ง) a mild rice soup flavored with shrimp.

### EGG DISHES

KHAI LUAK (ไข่ลวก) soft boiled egg.

KHAI TOM (ไข่ต้ม) hard boiled egg.

KHAI DAO (ไข่ดาว) fried egg.

KHAI CHIEO, KHAI FU (ไข่เจียว, ไข่ฟู) plain omelette.

KHAI CHIEO MU SAP (ไข่เจียวหมูสับ) omelette filled with copped pork.

KHAI YATSAI (ไข่ยัดไส้) omelette filled with meat, onions and sugar peas.

### FRIED DISHES

KHAO PHAT (ข้าวผัด) fried rice.

PRIAO WAN (เปรี้ยวหวาน) sweet and sour pork with vegetables.

PHAK BUNG PHAT (ผักบุ้งผัด) thai vegetable (made with morning glory stem & leaf) fried.

NUA PHAT NAM MAN HOI (เนื้อผัดน้ำมันหอย) fried beef with oyster flavoured sauce and green onion.

DOK KALAM PHAT MU, KUNG, HAI, NUA (ดอกกะหล่ำผัดหมู, กุ้ง, ไก่, เนื้อ) fried pork, shrimp, chicken or beef with cauliflower.

KAI PHAT PHRIK (ไก่ผัดพริก) fried chicken and chillies (usually spicy).

KAI PHAT MET MAMUANG (ไก่ผัดเม็ดมะม่วงหิมพานต์) fried chicken with cashew nuts.

MI KROP (หมี่กรอบ) crisp thin noodles (vermicelli) with bits of meat shrimp and egg and sweet and sour sauce.

POPIA TOT (เปาะเปี๊ยะทอด) fried egg roll containing bean sprouts pork, crabmeat.

PLA THOT SAM ROT (ปลาทอดสามรส) fried Garoups with sweet and sour sauce.

TOTMAN PLA (ทอดมันปลา) fried curried fish cakes.

TOTMAN KHAOPHOT (ทอดมันข้าวโพด) fried corn cakes.

## MISCELLANEOUS

PET TUN (เป็ดตุ๋น) steamed duck soup.

KUNG TOT KROP (กุ้งทอดกรอบ) crisp fried prawns.

YAM THUA PHU (ยำถั่วพู) winged bean salad.

PLA PRIEO WAN (ปลาเปรี้ยวหวาน) sweet and sour fried fish.

PLA TOT (ปลาทอด) fried fish.

PLA NAM KHAO (ปลาน้ำขาว) stewed pomfret (fish) in white sauce.

POPIA SOT (เปาะเปี๊ยะสด) an egg roll containing bean sprouts, pork, crabmeat (not fried).

KAM PU TOT (ก้ามปูทอด) fried crab claws.

KAM UP NUNG (ก้ามปูนึ่ง) steamed crab claws.

PU CHA (ปูจ๋า) fried stuffed crab shell.

KAI YANG (ไก่ย่าง) roasted chicken.

KAI TOT (ไก่ทอด) fried chicken.

SOUP KHAO PHOT (ซุปรข้าวโพด) corn soup.

HU CHALAM SAI PU (หุขลามใส่ปู) shark fin soup with crab meat.

SALAT NUA SAN (สลัดเนื้อสัน) roast beef salad.

## RICE WITH MEAT

KHAO MAN KAI (ข้าวมันไก่) sliced chicken served with rice mixed with chicken drippings.

KHAO NA PET (ข้าวหน้าเป็ด) sliced roast duck with plain rice.

KHAO NA KAI (ข้าวหน้าไก่) sliced chicken with bamboo shoot, spring onions, in a gravy over plain rice.

KHAO MU DAENG (ข้าวหมูแดง) sliced cooked pork with egg and gravy over plain rice.

KHAO MU TOT (ข้าวหมูทอด) sliced fried pork over plain rice (can be ordered with egg added on top).

KHAO RAT NA NUA (ข้าวราดหน้าเนื้อ) fried vegetables and meat in a gravy over plain rice.

## NOODLIES DISHES

KUAI TIAO RAT NA (ก๋วยเตี๋ยวราดหน้า) wide white noodles with meat, vegetables and gravy placed on top.

KUAI TIAO HAENG (ก๋วยเตี๋ยวแห้ง) white noodles flavored with small amount of meat, vegetables (bean sprouts and spices).

KUAI TIAO NAM (ก๋วยเตี๋ยวน้ำ) same as above, but with a broth added.

KUAI TIAO PHAT THAI (ก๋วยเตี๋ยวผัดไทย) thin white noodles fried with bean sprouts and a small quantity of many other edible foods other than meat.

KUAI TIAO PHAT SI IU SAI KHAI (ก๋วยเตี๋ยวผัดซีอิ้วใส่ไข่) noodles fried with chinese sauce, meat, vegetables and egg.

BA MI NAM (บะหมี่น้ำ) boiled yellow noodles meat and broth.

BA MI HAENG (บะหมี่แห้ง) same as above but without broth.

BA MI NA MU (KAI, PU) (บะหมี่หน้าหมู (ไก่, ปู) fried yellow noodles and pork (chicken, crab-meat, beef or shrimps).

BA MI NA PHAK (บะหมี่หน้าผัก) same as above, but with vegetables.

BA MI KROP RAT NA MU (RAI, KUNG) (บะหมี่กรอบราดหน้าหมู (ไก่, กุ้ง)) crisp fried yellow noodles and pork (chicken or shrimps)

KIEO NAM (เกี๊ยวน้ำ) wonton soup.

KIEO HAENG (เกี๊ยวแห้ง) wonton with bits of vegetables and spices added.

## THAI SWEETS

Eggs, mung beans, rice flour, glutinous rice, lotus seed, palm sugar, cassava roots and coconuts are common ingredients of Thai sweets. The Thais prefer their desserts to have fragrance. Accordingly, they soak jasmine and other aromatic flowers in water and use resultant scented water to make a syrup. Bland seeds or beans are cooked in the syrup to make liquid sweets. Aromatic candles often candles often burned next to cakes or cookies in closed containers to impart scents, or desserts are placed next to fragrant flowers overnight. Cookies are sometimes garnished with slivers of gold leaf.

## LIST OF THAI SWEETS & DRINKS

### THAI SWEETS

- SANG KHA YA (สังขยา) custard.  
SANG KHA YA KHA NUN (สังขยาขุ่น) jackfruit custard.  
MA PHRAO SANG KHA YA (มะพร้าวสังขยา) coconut custard.  
FAK THONG SANG KHA YA (ฟักทองสังขยา) squash custard.  
THONG YIP (ทองหยิบ) sweet egg-petals.  
THONG YOT (ทองหยอด) sweet egg-drops.  
FOI THONG (ฝอยทอง) sweet egg-shred.  
KHA NOM MO KAENG (ขนมหม้อแกง) egg sweet plate.  
LOT CHONG NAM KA THI (ลอดช่องน้ำกะทิ) rice drops in sweet coconut sauce.  
KLUAI BUAT CHI (กล้วยบัวชี) banana in sweet and salty coconut cream.  
LUK TAN CHUAM (ลูกตาลเชื่อม) palm seeds cooked in syrup.  
WUN WHAN (วุ้นหวาน) sweet jelly.  
WUN NAM CHUAM (วุ้นน้ำเชื่อม) jellied syrup.  
TA KO (ตะโก้) gelatin top with coconut cream.  
KHAO NIEO KAE0 (ข้าวเหนียวแก้ว) glutinous rice cooked in coconut cream and sugar.  
AI-SA-KRIM KATHI (ไอศกรีมกะทิ) coconut icecream.

### DRINKS

- NAM PLAO (OR NAM YEN) (น้ำเปล่า - น้ำเย็น) a glass of water.  
NAM KHAENG PLAO (น้ำแข็งป่น) a glass of crushed ice.  
NAM KHAENG SAI NAM CHA (น้ำแข็งใสน้ำชา) a glass of crushed ice filled with Chinese tea.  
NAM RON (น้ำร้อน) a glass of hot water.  
CHA CHIN RON (ชาจีนร้อน) a cup of plain hot Chinese tea.  
CHA YEN (ชาเย็น) iced tea with milk.  
CHA DAM YEN (ชาดำเย็น) iced black tea with sugar only.  
CHA DAM RON (ชาดำร้อน) hot black tea with sugar only.  
CHA RON (ชาร้อน) hot tea with milk.  
KA FAE RON (กาแฟร้อน) hot coffee with milk.  
KA FAE DAM RON (กาแฟดำร้อน) hot black coffee with sugar only.  
KA FAE DAM MAI SAI NAM TAN (กาแฟดำไม่ใส่น้ำตาล) hot black coffee without sugar only.  
KA FAE YEN (กาแฟเย็น) iced coffee with milk.  
O LIANG (OR KA FAE DAM YEN) (โอเลี้ยง-กาแฟดำเย็น) iced black coffee with sugar only.  
O WAN TIN (โอวัลติน) ovaline.  
KO KO (โกโก้) cocoa.  
NAM SOM KHAN (น้ำส้มคั้น) fresh orange juice.  
NOM (นม) milk.

### THAI FRUITS

- CHOM PHU (Rose Apple) ชมพู  
Many varieties. Very deep red colour tastes sour. Pink is sweet and sour. White is very sweet.  
Green is sweet. Red with white is sweet and sour. Available from April to June.  
FARANG (Guava) ฝรั่ง  
Usually eaten fresh, sometimes with salt and sugar. Available year round.  
KHANUN (Jack Fruit) ขนุน  
Yellow-brown in colour with large seed and thick, soft thorned skin. Yellow fruit is sweet.  
Boiled seed tastes like

a peanut. Available year round.

KLUAI (Banana) กล้วย

There are 3 major varieties ... Klui Hom, Klui Khai and Klui Nam Wa. Lkui Hom is long, fragrant; Klui Khai is small, round, half the length; Klui Nam Wa is of similar length, but fatter. Bananas are available year round.

LAMUT (Sapodilla) ละมุด

Brown colour. Sweet taste. Available year round.

LAMYAI (Longan) ลำไย

Small, brown-skinned round pod. Transparent white flesh. Very sweet and juicy. Seeds inedible. Available July to October.

LANGSAT (ลำสาต)

Sweet and sour taste. Seeds inedible. Available May to July.

LINCHI (ลิ้นจี่)

Small red round pod. White and sweet flesh. Available April to June.

MALAKO (pAPAYA) มะละกอ

Yellow-brown or yellow-green rind. Sweet and fragrant pinkish-orange flesh when ripe.

Raw green flesh use for spicy Thai salads. Available year round.

MAPHRAO-ON (Young Coconut) มะพร้าวอ่อน

Tender white flesh. Sweet and scented juice. Available year round.

MAMUANG (Mango) มะม่วง

Several varieties. Can be eaten before ripe, or when ripe. Popularly served during Summer with sweet, glutinous rice. Major season, January to March.

MANGKHUT (Mangosteen) มังคุด

Purplish, hard-rinded fruit with segmented, juicy white flesh. Available April to September.

NGO (Rambutan) เงาะ

Green and red hairy pod, transparent, sweet flesh. Available May to July.

NOI NA (Custard Apple) เงาะเทศ

Pale green fruit, segmented white flesh. Seeds inedible. Available July to September.

PHUTSA (Green Plum/Crab Apple) พุทรา

Small, green, plum-like taste. Available year round.

SAPPAROT (Pineapple) สับปะรด

Green, spiny rind. Yellow sweet flesh. Available year round.

SOM (Orange) ส้ม

Sweet and mildly sour available year round.

SOM-O (Pomelo) ส้มโอ

Green rind, white pith, segmented yellow, white or pinkish flesh. Tastes very much like grapefruit. Available October to December.

TAENGMO (Water Melon) แตงโม

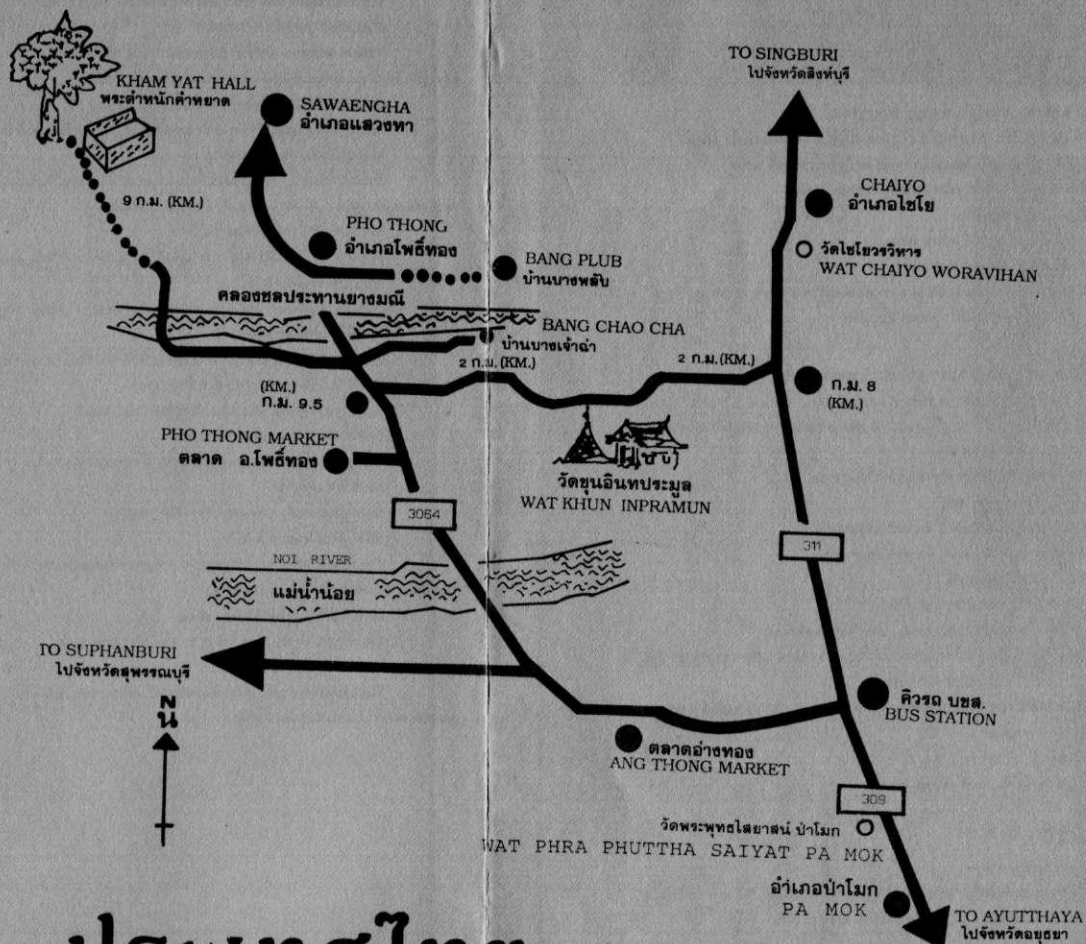
Green rind, sweet, juicy red pulp. Available year round.

THURIAN (Durian) ทุเรียน

Hard yellow-brown, sharp thorned shell. Very sweet, thick yellow flesh. Fruit has strong, pungent odour. Available March to May.



แผนที่สังเขปจังหวัดอ่างทอง  
MAP OF ANG THONG



ประเทศไทย  
THAILAND

DISCOVER *the* TREASURES of a KINGDOM